

APPETIZERS

- Shrimp Cocktail 12**
4 jumbo shrimp, firecracker sauce
- Spinach & Artichoke Dip 8**
tortilla chips, salsa
- Calamari 12**
crispy, lightly breaded, marinara & caper remoulade
- Bleu Cheese Potato Chips 7**
housemade kettle cooked chips, bleu cheese & green onions
- Bronzed Diver Scallops 12**
jalapeño corn sauté, prickly pear coulis
- Jumbo Lump Crab Stack 14**
avocado, mango, emerald basil oil

SOUPS & SALADS

- Baked 3 Onion & 3 Cheese Soup 7**
gratin of 3 cheese, thyme crostini
- Tomato Bisque 7**
- Caesar Salad 8**
crisp romaine, parmesan, rustic croutons, classic caesar dressing
- Golden Beet & Kale Salad 9**
toasted almonds, dried cranberries, crumbled feta, citrus vinaigrette
- Baby Field Greens Salad 8**
tomato, cucumber, red onion, shaved parmesan, balsamic vinaigrette
- Steakhouse Wedge 9**
iceberg lettuce wedge, bacon, diced tomato, bleu cheese crumbles, creamy bleu cheese dressing

SIDES

- Yukon Gold Mashed 4**
whipped into a cloud
- Loaded Idaho Baker 6**
cheddar cheese, bacon, sour cream, butter, chives
- Creamed Spinach 6**
cream, parmesan cheese
- Green Beans 4**
lightly buttered
- Asparagus 8**
sauce béarnaise
- Brussels Sprouts Hash 5**
pecans, smoked bacon, dried cranberries

LIGHTER FARE

- *1/2 lb. Smoke House Burger 14**
aged cheddar, tabacco onions, bbq sauce, onion rings and fries
- *1/2 lb. French Onion Burger 14**
caramelized onions, double swiss, garlic mayo, homemade fries
- Grilled Portobello 10**
red bell pepper & basil mayo, mixed greens, tomato, avocado, on brioche with beet kale salad
- California Club 12**
smoked turkey, croissant, avocado, provolone, bacon, mayo, house chips
- Grilled Shrimp Quesadilla 14**
brie, caramelized onions, pico de gallo, guacamole
- Chicken Cobb 13**
grilled chicken, smoked bacon, diced tomato, farm egg, avocado, bleu cheese crumbles, honey lemon vinaigrette
- Grilled Shrimp & Strawberry Salad 14**
toasted almonds, goat cheese, candied pecans, berry vinaigrette

SPECIALTIES

- *Grilled Salmon 21**
grilled herb salmon with fresh steamed asparagus, lemon
- Pan-Fried Boneless Chicken Thighs 17**
brussels sprouts hash, marinated tomato salad
- Pan Seared Scallops 28**
parmesan risotto, spinach, vanilla bean butter sauce
- Shrimp Scampi & Parmesan Risotto 22**
jumbo shrimp sautéed in white wine, garlic, lemon, butter, tomato, parsley, grilled baguette

STEAKS

*We only serve Omaha Private Reserve Steaks.
All steaks are served with Yukon Gold Mashed Potatoes*

- *12 oz. Top Sirloin 26**
- *Filet Mignon
7 oz. 30 | 12 oz. 38**
- *12 oz. New York Strip 34**
- *16 oz. Bone-In-Rib Eye 38**
- “Oscar” Any Steak 5**

- Extras**
Bleu Cheese Crusted 3
Peppercorn 3 | Bacon Wrapped 3

* We cook all of our food to order, therefore we need to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.